

Butternut Squash and Stilton Risotto

Simple and tasty, this risotto is great served with some green vegetables or salad. If you don't like the taste of stronger cheeses you can swap the stilton for a cheese of your choice, or leave the cheese out completely.

Serves 4

Ingredients

- 1 small butternut squash, peeled and cut into 2cm chunks
- 2 tsp olive oil
- 1 small carrot, finely chopped
- 1 large stick of celery, finely chopped
- 300g risotto rice (Arborio)
- 1 ½ litres vegetable stock
- 1 tbsp crème fraîche
- 100g stilton (or cheese of your choice)



Pre-heat oven to 220°C/ Fan 200°C/ Gas 7

Method

1. Put the chunks of butternut squash into a large roasting tin and toss with 1 tsp of the olive oil, salt and pepper. Place into the oven to roast for 30-40 minutes until soft and slightly charred, tossing halfway through.
2. Meanwhile, in a pan, bring the stock to a boil then reduce the heat to a gentle simmer.
3. In a large pan, add the rest of the oil, chopped carrot and celery. Cook over a medium heat for around 10 minutes until the vegetables begin to soften.
4. Add the rice and stir continuously for 1 minute until the rice becomes translucent.
5. Add a ladleful of the hot stock and stir into the rice and vegetables. The rice should absorb the stock fairly quickly.
6. Add the rest of the stock a ladleful at a time, stirring the rice continuously until it is cooked. This should take around 25-30 minutes before the rice becomes swollen and soft, with a slight bite in the middle. If you run out of stock before the rice is cooked, continue with freshly boiled water.
7. Add the roasted butternut squash and crème fraîche to the rice and stir through. Season to taste, taking care not to over salt as the stilton will add a salty-ness to the dish.
8. Serve the risotto into dishes and crumble the cheese over the top.

